			Depan	tment of Division	f Pub	ic He	aith a	and Se	ociai Se Jaalth	ervices			_		
			Food F							Report	Pa	ge _	1	of	3
INSPEC	CTION RSN TYP	E GRADE	INSPECT	ION DATE					NAME	repore		<u> </u>			=
Regular	I V V	21		29 / 20		Ye	ban,	Paul .	Julius (	G & G's)					
Follow-u	up		TIME IN	TIME				OLDER							
Compla		RATING	4:11 PM	9.50	<u> </u>			Paul .							
Investig	gation	N/A	SANITARY		10.			(Addre							
Other.	50715116117			01623		_				sus Amparo St. Yigo					
	ESTABLISHM 10bile Food		AREA	TELEP						on Violations	2	Ris	SK CA		OF
ĮV.			8 U I NEGO D	00 T	070	No.	of Repe	at Risk	Factor/Ir	itervention Violations	0	<u></u>		3	
										EALTH INTE					
IN = Ir	n compliance O	UT = Not in complia	resignated complianci Ince N/O = Not obset	e (IN,OUI, rved N/A =	Not an	A) for ea nlicable	COS =	Corrects	m. Mark ed on-site r	"X" in appropriate box for furing inspection R = R	or COS and/or R		= Den	acrit -	oini
	liance Status				OS R				e Status		choat Molaboli	FIS	COS		
			ervision				1000	W.,		tentially Hazardous			,		
1 00	<b>(</b> оит		present, demonstrate	25		6				Proper cooking time ar					I
		knowledge, and p	vee Health			_	<u>  17</u>   18			Proper reheating proce Proper cooling time an		lding	-		F
2 RN	i det		reness; policy presen	ıt .	$\overline{}$	6	19			Proper hot holding tem			X		۲
3 🔀	<b>C</b> OUT		orting, restriction & ex			6	20	IN O)X		Proper cold holding ten			X		t
			enic Practices				21	IN OU	T ISON N/C	Proper date marking as	nd disposition				
4 04	COUT NA NO	Proper eating, tas tobacco use	ting, drinking, betelnu	ıt, or		6				Consumer A	dvisory				
5 M	COUT N/A N/O		n eyes, nose, and mou	uth	+	6							_	_	_
			amination by Han			1 -	22	IN OU	· <b>M</b>	Consumer Advisory	•	A DL	_		П
6 X	OUT N/A N/O	Hands clean and				6		10000		undercool					
7 X	OUT NA NO		tact with ready-to-eat			6				Highly Susceptible					_
_	1/		e method properly folk Ishing facilities supplie		_		23	IN OUT	<b>X</b>	Pasteurized Foods use offered	d; prohibited foo	ds not			
8 111	<b>X</b> ↑	accessible				6		1		Chemic	al			_	_
-			ed Source				24	our our	- MIA	Food additives: approve				- 2	1
9 <b>K</b>			m approved source			6	127	700		rood additives, approvi	ed and property	usea			L
1 00	OUT NA NO		proper temperature dition, safe, and unadu	diamind	+	6	25	X our	t.	Toxic substances properties	erly identified, st	ored,			1 6
	\ /	Dogwissed magazin	available: shellstock to		_	1	$\vdash$	<u>r</u> -	Con	formance with App	royed Proced	uras			_
2 IN	OUT XA N/O	parasite destruction				6	26	וווס או		Compliance with varian		ules			Τ.
A 16.4			m Contamination				20	IN OUT	<u> </u>	process, and HACCP p	lan				6
3 X	OUT N/A	Food separated ar	nd protected	- 1	- 1	161									_
	OUT N/A		<u> </u>		_	_		Risk	factors an	improper practices or p	procedures ident	ified as	s the n	nost	1
_ <del>  ' '</del>		Food contact surfa	aces: cleaned & sanitiz			6		preva	lent contrib	iuting factors of foodbon	ne illness or injui	ry. Pul	blic He	alth	
- 17 -7		Food contact surfa Proper disposition	<u> </u>	ly		6		preva interv	lent contrib entions an		ne illness or injui	ry. Pul	blic He	alth	
_ <u>; ;</u>		Food contact surfa Proper disposition served, recondition	aces: cleaned & sanition of returned, previouslined, and unsafe food	GOOL		6 6		preva interv	lent contrib rentions an	uting factors of foodbon a control measures to pr	ne illness or injui event foodborne	ry. Pul	blic He	alth	
15 🗙	ООТ	Food contact surfa Proper disposition served, recondition Good Retail Practic	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative in	GOOL neasures to	control	6 6 TAIL	duction	preva interv	lent contrib entions and CES gens, chen	uting factors of foodbon a control measures to pr nicals, and physical obje	ne illness or injur event foodborne cts into foods.	ry. Pul illness	blic He s or inj	ealth ury.	
15 X	ООТ	Food contact surfa Proper disposition served, recondition Good Retail Practic	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative in	GOOL measures to or if COS an	control	6 6 TAIL the intro COS	duction =Correc	preva interv	lent contrib entions and CES gens, chen	uting factors of foodbon a control measures to pr	ne illness or injur event foodborne cts into foods.	ry. Pul illness 5 =Der	blic He s or inj	oints	] [P1
5 K	out	Food contact surfar Proper disposition served, recondition Good Retail Praction numbered item is no Safe Food	aces: cleaned & sanition of returned, previouslined, and unsafe food ces are preventative not in compliance and/or and Water	GOOL measures to or if COS an	control d/or R.	6 6 TAIL the intro cos PTS	duction =Correct Corr	preva interv	lent contrib rentions and CES gens, chem ite during in	uting factors of foodbon a control measures to pr nicals, and physical obje	ne illness or injurevent foodborne cts into foods. violation PT:	ry. Pul illness 5 =Der	blic He s or inj	oints	] [P1
5 X	out	Food contact surfa Proper disposition served, recondition Good Retail Praction numbered item is no	aces: cleaned & sanition of returned, previouslined, and unsafe food ces are preventative not in compliance and/or and Water	GOOL measures to or if COS an	control d/or R.	6 6 TAIL the intro COS	duction =Correc	preva interv ACTI of patho ted on-s iplianc	lent contribute entions and CES gens, chemite during in e Status	uting factors of foodbon e control measures to principals, and physical objection R ≅Repeat Proper Use of ills: properly stored	ne illness or injurevent foodborne cts into foods. violation PT: Utensils	ry. Pul illness S≖Der	blic He s or inj	oints	
ompli	lark "X" in box: If	Food contact surfar Proper disposition served, recondition Good Retail Praction numbered item is no Safe Food	aces: cleaned & sanition of returned, previouslined, and unsafe food ces are preventative not in compliance and/or dand Water equired	GOOL measures to or if COS an	control d/or R.	6 6 TAIL the intro cos PTS	duction =Correct Corr	preva interval ACTI of patho ded on-s ipliance	lent contribute entions and certions and certions and certifications are certifications.	uting factors of foodbon e control measures to pr nicals, and physical obje respection R ≢Repeat	ne illness or injurevent foodborne cts into foods. violation PT: Utensils	ry. Pul illness S≖Der	blic He s or inj	oints	[P]
5 X	ark "X" in box: If iance Status  Pasteurized  Water and I	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so	aces: cleaned & sanition of returned, previouslined, and unsafe food ces are preventative not in compliance and/or dand Water equired	GOOL measures to or if COS an	control d/or R.	6 6 TAIL the intro COS PTS	Correct 40	preva interv of patho ded on-s plianc	lent contribute entions and CES gens, chemite during it e Status  l-use utens ltensils, equandled	uting factors of foodbon e control measures to principals, and physical objection R ≅Repeat Proper Use of ills: properly stored	ne illness or injurevent foodborne cts into foods. violation PT: Utensils perly stored, drie	ry. Pul illness S ≃Der	blic He s or inj	oints	-
5 X ompli	ark "X" in box: If ance Status  Pasteurized  Water and I	Food contact surfa Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so tained for specialize Food Tempe	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative not in compliance and/or and Water equired course and processing methods trature Control	GOOL Treasures to or if COS an	control d/or R.	6 6 the intro cos PTS	Con 40	prevainterv  CTI of pathorited on-sapilance  Irr	lent contributentions and cession chemite during it estatus  less utens it estatus  less utens it estatus  lensis, equandled ingle-use/s loves used	uting factors of foodborn a control measures to pr nicals, and physical obje nspection R #Repeat  Proper Use of ails: properly stored uipment and linens: properly I properly	ne illness or injurevent foodborne  cts into foods. violation PT:  Utensils  perly stored, drie	ry. Pul sillness S = Der	blic He s or inj	oints	1
5 X	ark "X" in box: If iance Status  Pasteurized Water and I Variance ob	Food contact surfa Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so tained for specialize Food Tempe ng methods used; ac	aces: cleaned & sanitizer of returned, previousled, and unsafe food ces are preventative not in compliance and/or dand Water required pource and processing methods	GOOL Treasures to or if COS an	control d/or R.	6 6 the intro cos PTS	Con 40 41	prevainterv ACTI of patho ted on-s pliance Ir h S	lent contribentions and cession contribentions and cession ces	uting factors of foodborn a control measures to pr nicals, and physical objet nspection R #Repeat  Proper Use of uits: properly stored uipment and linens: properly p	ne illness or injurevent foodborne  cts into foods. violation PT:  Utensils  perly stored, drie  operly stored, use	ry. Pul hillness S = Der	blic He s or inj	oints	1
7 8 9	ark "X" in box: If ance Status  Pasteurized  Water and I  Variance ob	Food contact surfa Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so tained for specialize Food Tempe ng methods used; an	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative not in compliance and/or and Water required purce and processing methods that are control dequate equipment for the control dequate equipment for the control of the contr	GOOL Treasures to or if COS an	control d/or R.	6 6 TAIL the intro COS PTS 1 2 1	Con 40 41	prevainterv  ACTI of patho ted on-s phiance In h S	lent contributentions and cells gens, chemite during in estatus in the status in the s	nuting factors of foodborn a control measures to principle.  Proper Use of alls: properly stored uipment and linens: properly properly properly lipment and linens: properly lipment and linen	ne illness or injurevent foodborne  cts into foods. violation PT:  Utensils  perly stored, drie  operly stored, use	ry. Pul hillness S = Der	blic He s or inj	oints	1
5 X pmpli 7 8 9	Proper coolitemperature	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is not Safe Food eggs used where rece from approved so tained for specialize Food Tempering methods used; accontrol roperly cooked for here	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired purce ad processing methods trature Control dequate equipment for tholding	GOOL Treasures to or if COS an	control d/or R.	6 6 the introccos PTS 1 2 1	### duction	prevainterv ACTI of patho eled on-s appliance Irr h s G	lent contributed to the contribu	uting factors of foodborn a control measures to pr nicals, and physical objet nspection R #Repeat  Proper Use of uits: properly stored uipment and linens: properly p	ne illness or injurevent foodborne cts into foods. violation PT: Utensils perly stored, drie roperly stored, us t and Vending cleanable, prope	ry. Pul illness S =Der d, sed	blic He s or inj	oints	1 1
5 X pmpli 7 8 9 0	Pasteurized Water and I Variance ob Proper cooli temperature Plant food p Approved th	Food contact surfa Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so tained for specialize Food Tempe ng methods used; an control roperty cooked for he awing methods used	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired cource and processing methods trature Control dequate equipment foot holding	GOOL Treasures to or if COS an	control d/or R.	6 6 the intro- COS PTS 1 2 1	40 41 42 43 44 45	prevainterv  ACTI  of pathors sted on-s rpliance  Irr  h  s  G  F  dd	lent contribute to the contrib	nuting factors of foodborn a control measures to principal and physical objection. R #Repeat  Proper Use of a miles: properly stored uipment and linens: properly lingle-service articles; principal properly.  Jtensils, Equipment properly.  Jtensils, Equipment properly.  Jtensils, Equipment properly.  Jtensils, Equipment properly.	ne illness or injurevent foodborne cts into foods. violation PT: Utensils perly stored, drie roperly stored, us t and Vending cleanable, prope	ry. Pul illness S =Der d, sed	blic He s or inj	oints	1 1 1
5 X pmpli 7 8 9 0	Pasteurized Water and I Variance ob Proper cooli temperature Plant food p Approved th	Food contact surfa Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so tained for specialize Food Tempe ng methods used; an control roperty cooked for he awing methods used or provided and accurred	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired cource and processing methods trature Control dequate equipment foot holding danger in the course of the	GOOL Treasures to or if COS an	control d/or R.	6 6 the introccos PTS 1 2 1	### duction	prevainterv  ACTI  of pathors sted on-s rpliance  Irr  h  s  G  F  dd	lent contribute the c	nuting factors of foodborn a control measures to principal and physical objection. R #Repeat  Proper Use of a properly stored a properly stored articles; properly stored articles; properly Jtensils, Equipment and finens; properly Jtensils, Equipment and gracilities; installed, maintact surfaces on structed, and used gracilities; installed, maintact surfaces clean	ne illness or injurevent foodborne cts into foods. violation PT: Utensils Derly stored, drie toperly stored, use t and Vending cleanable, proper	ry. Pul illness S =Der d, sed	blic He s or inj	oints	1 1 1
5 X pompli 7 8 8 9	Pasteurized Water and I Variance ob Proper cooling temperature Plant food p Approved the	Food contact surfa Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so tained for specialize Food Tempe ng methods used; an control roperty cooked for he awing methods used or provided and accurred	aces: cleaned & sanition of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired course are processing methods are control dequate equipment for tholding data.	GOOL Treasures to or if COS an	control d/or R.	6 6 the intro- COS PTS 1 2 1	40 41 42 43 44 45	prevainterv  ACTI  of pathors sled on-s rpliance  Ir  h  S  G	lent contribute to the contribute of the contrib	auting factors of foodborn a control measures to pre- micals, and physical objects and physical objects are objects  Proper Use of a second properly stored articles; properly stored articles; properly  Itensils, Equipment properly  Itensils, Equipment and used g facilities; installed, maintact surfaces clean  Physical Face	ne illness or injurevent foodborne  cts into foods. violation PT:  Utensils  Derly stored, drie  cleanable, proper intained, used, to  illities	ry. Pul illness S =Der d, sed	blic He s or inj	oints	1 1 1 1 1 1 1
Moomplii 77 88 99	Pasteurized Water and I Variance ob Proper coolitemperature Plant food p Approved th	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is no Safe Food eggs used where re ce from approved so tained for specialize Food Tempe ng methods used; an control control control roperty cooked for he awing methods used er provided and accu- Food Ide ty labeled; original co- Prevention of Fo-	aces: cleaned & sanitic of returned, previouslined, and unsafe food ces are preventative not in compliance and/or dand Water equired course deprocessing methods trature Control dequate equipment for tholding durate entification container wood Contamination	GOOL Treasures to or if COS an CO	control d/or R.	6 6 1 TAIL the introccos PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 44 45 46 47 48	prevainterv ACTI of pathors ded on-s appliance Irr U h S G G V S N	lent contributed to the contribu	nuting factors of foodborn a control measures to principal and physical objection. R #Repeat  Proper Use of a properly stored a properly stored articles; properly stored articles; properly Jtensils, Equipment and finens; properly Jtensils, Equipment and gracilities; installed, maintact surfaces on structed, and used gracilities; installed, maintact surfaces clean	ne illness or injurevent foodborne cts into foods. violation PT: Utensils Derly stored, drie cleanable, proper iintained, used, t iilities pressure	ry. Pul illness S =Der d, sed	blic He s or inj	oints	1 1 1 1 1 2
5 × M.	Pasteurized Water and I Variance ob  Proper coolitemperature Plant food p Approved th Thermomete  Food proper	Food contact surfar Proper disposition served, recondition served, recondition Good Retail Practic numbered item is not safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; an control roperty cooked for heaving methods used or provided and accurate provided accurate provided accurate provided accurate provided and accurate provided	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired course adjusted equipment foot holding detailed entification container cod Contamination of present	GOOL Treasures to or if COS an CO	control d/or R.	6 6 1 TAIL the introccos PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	### duction	prevainterv ACTI of pathors sted on-s rpliance Irr IV h SS G V SI	lent contributed to the contribu	nuting factors of foodborn a control measures to pre- nicals, and physical objects and physical objects are proper Use of the property stored to the property stored to the property Itensils, Equipment and finens: property Itensils, Equipment and contact surfaces the property of food-contact surfaces the property of food-contact surfaces the property of facilities: installed, manual tract surfaces clean Physical Factoriates and equater available, adequate	ne illness or injurevent foodborne cts into foods. violation PT: Utensils Derly stored, drie cleanable, proper iintained, used, t sillities pressure devices	ry. Pul illness S =Der d, sed	blic He s or inj	oints	1 1 1 1 1 2 2 2
5 × M.	Pasteurized Water and I Variance ob Proper coolitemperature Plant food p Approved th Thermomete Food proper	Food contact surfar Proper disposition served, recondition served, recondition Good Retail Practic numbered item is not safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; an control roperty cooked for heaving methods used or provided and accurate provided accurate provided accurate provided accurate provided and accurate provided	aces: cleaned & sanitic of returned, previouslined, and unsafe food ces are preventative not in compliance and/or dand Water equired course deprocessing methods trature Control dequate equipment for tholding durate entification container wood Contamination	GOOL Treasures to or if COS an CO	control d/or R.	6 6 1	40 41 42 43 44 45 46 47 48	prevainterv  ACTI  of pathod ded on-s pilance  Ir  ded on-s pilance  V ss  N  X H  P SS	lent contributed to the contribu	nuting factors of foodborn a control measures to pre- nicals, and physical objects and physical objects and physical objects are properly use of a second properly street are properly street are properly because the pro	cts into foods.  cts into foods.  violation PT:  Utensils  Derly stored, drie  cleanable, proper  intained, used; the control of the control	ry. Pul illness S=Der  d, sed	blic He s or inj	oints	1 1 1 1 1 1 2 2 2 2 2
5 × M.	Pasteurized Water and I Variance ob  Proper coolitemperature Plant food p Approved th Thermomete  Food proper	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is not safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; and control roperly cooked for heawing methods used or provided and accurate Food Ide by labeled; original correvention of Food Ide and an animals no on prevented during on prevented during prevented during prevented during prevented in the provided and accurate	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired course adjusted equipment foot holding detailed entification container cod Contamination of present	GOOL Treasures to or if COS an CO	control d/or R.	6 6 1	### duction	prevainterv  CIII of pathor ited on-s ipliance  Ir in	lent contribentions and cessioned, colored and no esigned, colored and no esigned and n	nuting factors of foodborn a control measures to pre- nicals, and physical objection R ≅Repeat  Proper Use of a specific properly stored articles; properly stored articles; properly  Itensils, Equipment and of a specific properly  Itensils, Equipment and a specific properly  Itensils, and physical objection articles; properly dispersion and a specific properly dispersion and a specific properly dispersion and a specific properly dispersion articles; properly dispersion and a specific properly dispersion and a specific properly dispersion articles; properly dispersion and a specific properly di	ne illness or injurevent foodborne  cts into foods. violation PT:  Utensils  Derly stored, drie  coperly stored, use  t and Vending cleanable, proper iintained, used; t  iillities a pressure devices aposed , supplied, & clean	sed	blic He s or inj	oints	1 1 1 1 1 2 2 2 2 2 2
5 × M.	Pasteurized Water and I Variance ob  Proper cooling temperature Plant food p Approved the Thermomete  Insects, rode Contamination display Personal clee	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is not safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; and control roperly cooked for heawing methods used or provided and accurate Food Ide by labeled; original correvention of Food Ide and an animals no on prevented during on prevented during prevented during prevented during prevented in the provided and accurate	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired course and processing methods trature Control dequate equipment for tholding data trate entification container cod Contamination of present food processing methods the container cod Contamination of present food processing methods the container cod Contamination of present food peparation, store	GOOL Treasures to or if COS an CO	control d/or R.	6 6 7 AIL. the intro COS PTS 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 45 46 47 48 49 50 51 52	prevainterview of pathogolic don-suppliance of pathogolic don-supplied don	lent contribentions and contribentions and contribentions and contribentions are status.  Less utens the status and contribention and contribentions are contribential contributions are contributed and contributed are contribute	nuting factors of foodborn a control measures to pre- a control measures of proper Use of a control measures of properly benefits and timens: properly benefits and used a control surfaces controlled, maintest surfaces clean  Physical Facilities: installed, maintest surfaces clean  Physical Facilities; proper backflow a controlled, proper backflow a controlled, properly dises: properly constructed, and controlled.	ne illness or injurevent foodborne  cts into foods. violation PT:  Utensils  Derly stored, drie  coperly stored, use  t and Vending cleanable, proper  iintained, used; t  iillities a pressure devices aposed , supplied, & cleanacilities maintaine	sed	blic He s or inj	oints	1 1 1 1 1 1 1 1 1 1 1 2 2 2 2 2 2 2 2 2
5 × M.	Pasteurized Water and I Variance ob  Proper coolitemperature Plant food p Approved th Thermomete  Insects, rode Contaminati display Personal cle Wiping cloth Washing fru	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is not Safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; an control roperly cooked for heawing methods used or provided and accurred repeated and accurred repeated in the same provided and accurred repeated in the same provided and accurred in the same provided in the same provid	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative ned in compliance and/or dand Water equired course ad processing methods trature Control dequate equipment for tholding description on the control container cod Contamination of present food peparation, stored detected as the control of the container cod Contamination of the cod C	GOOL Treasures to or if COS an CO s	control d/or R. DS R	6 6 7 AIL. the intro COS PTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 44 45 46 47 48 49 50 51	prevainterv  CIII of pathor ited on-s ipliance  Ir in	lent contribentions and cessioned, colored and no esigned, colored and colored	nuting factors of foodborn a control measures to pre- a control measures of properly stored uipment and linens: properly lingle-service articles, pre- lingle-service articles, pre- lingle-service articles, pre- lingle-service articles, properly lingle-service articles, properly lingle-service articles, properly lingle-service articles, maintaided, maintaine littles installed, maintaine ntillation and lighting; de	cts into foods. violation PT: Utensils  Derly stored, drie Cleanable, proper intained, used; t  illities pressure devices sposed supplied, & cleanabile, supplied, & cleanabile, and clean signated areas t	sed  illness  S = Der  d, sed  lest  aned	blic He s or inj	oints	1 1
5 × M.	Pasteurized Water and I Variance ob  Proper coolitemperature Plant food p Approved th Thermomete  Food proper Contaminati display Personal cle Wiping cloth Washing fru I have read	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is not safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; an control roperly cooked for heaving methods used or provided and accurate provided and animals not on prevented during anliness and vegetables and understance and understance and understance and accurate provided and animals not on prevented during anliness and vegetables and understance and unde	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired course and processing methods trature Control dequate equipment for tholding data trate container container to present food processing methods the present of	GOOL Treasures to or if COS an COS s an age &	control d/or R. DS R	6 6 7 AIL. the intro COS PTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 44 45 46 47 48 49 50 51 52 53	prevainterv  CTII  of pathor ited on-s ipliance  Ir  kd  W  SI  N  X H  P  SS  TO  X G	lent contribentions and contribentions and contribentions and contribentions are status.  Less utens to status  Less utens to status	nuting factors of foodborn a control measures to pre- micals, and physical objection. R ≅Repeat  Proper Use of the property stored to the property stored to the property stored to the property.  Itemsils, Equipment and timens: property.  Itemsils, Equipment to the property of the property disposed for the property disposed for the property disposed for the property of the property disposed for the property of the property of the property disposed for the property of the property of the property disposed for the property of th	cts into foods. violation PT: Utensils  Derly stored, drie Coperly stored, use and Vending Cleanable, proper intained, used; t  illities a pressure devices sposed , supplied, & clea acilities maintained, and clean signated areas t  Placards	sed  illness  S = Der  d, sed  lest  aned	blic He s or inj	oints	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
5 × M.	Pasteurized Water and I Variance ob  Proper coolitemperature Plant food p Approved th Thermomete  Insects, rode Contaminati display Personal cle Wiping cloth Washing fru I have read	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is not safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; an control reperty cooked for heaving methods used or provided and accurred reperty cooked for heaving methods used or provided and accurred reperty cooked for heaving methods used or provided and accurred to the provided and accurred reperty cooked for heaving methods used or provided and accurred to the provided and accurred to the provided and accurred to the provided and animals no on prevented during anliness and vegetables and understance the corrective	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative ned in compliance and/or dand Water equired course ad processing methods trature Control dequate equipment for tholding description on the control container cod Contamination of present food peparation, stored detected as the control of the container cod Contamination of the cod C	GOOL Treasures to or if COS an COS s an age &	control d/or R. DS R	6 6 7 AIL. the intro COS PTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 45 46 47 48 49 50 51 52	prevainterv  CTII  of pathor ited on-s ipliance  Ir  kd  W  SI  N  X H  P  SS  TO  X G	lent contributed to the contribu	nuting factors of foodborn a control measures to pre- micals, and physical objection. R ≅Repeat  Proper Use of the property stored to the property stored to the property. The property of the property. The property of the property. The property of the pr	cts into foods. violation PT: Utensils  Derly stored, drie Coperly stored, use and Vending Cleanable, proper intained, used; t  illities a pressure devices sposed , supplied, & clea acilities maintained, and clean signated areas t  Placards	sed  illness  S = Der  d, sed  lest  aned	blic He s or inj	oints	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
0 1 2 3 2 4 5 7 8 9 9 1 1 rson in	Pasteurized Water and I Variance ob  Proper cooli temperature Plant food p Approved th Thermomete Food proper  Insects, rode Contaminati display Personal cle Wiping doth Washing fru I have read am aware o on Charge (Print	Food contact surfar Proper disposition served, recondition served, recondition served, recondition served, recondition served, recondition served, recondition served item is not safe Food Safe Food Temper of the safe served in served item is not served in served item in serve	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired course and processing methods trature Control dequate equipment for tholding data trate container container to present food processing methods the present of	GOOL Treasures to or if COS an COS s an age &	control d/or R. DS R	6 6 7 AIL. the intro COS PTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 44 45 46 47 48 49 50 51 52 53	prevainterv  CTII  of pathor ited on-s ipliance  Ir  kd  W  SI  N  X H  P  SS  TO  X G	lent contributed to the contribu	nuting factors of foodborn a control measures to pre- micals, and physical objection. R ≅Repeat  Proper Use of the property stored to the property stored to the property. The property of the property. The property of the property. The property of the pr	cts into foods. violation PT: Utensils  Derly stored, drie Coperly stored, use and Vending Cleanable, proper intained, used; t  illities a pressure devices sposed , supplied, & clea acilities maintained, and clean signated areas t  Placards	sed  illness  S = Der  d, sed  lest  aned	blic He s or inj	oints	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
00 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Pasteurized Water and I Variance ob  Proper cooli temperature Plant food p Approved th Thermomete Food proper  Insects, rode Contaminati display Personal cle Wiping doth Washing fru I have read am aware o on Charge (Print	Food contact surfar Proper disposition served, recondition Good Retail Practic numbered item is not safe Food eggs used where rece from approved so tained for specialize Food Temper ng methods used; an control reperty cooked for heaving methods used or provided and accurred reperty cooked for heaving methods used or provided and accurred reperty cooked for heaving methods used or provided and accurred to the provided and accurred reperty cooked for heaving methods used or provided and accurred to the provided and accurred to the provided and accurred to the provided and animals no on prevented during anliness and vegetables and understance the corrective	aces: cleaned & sanitic of returned, previously ned, and unsafe food ces are preventative not in compliance and/or dand Water equired course and processing methods trature Control dequate equipment for tholding data trate container container to present food processing methods the present of	GOOL Treasures to or if COS an CO s s age & attion(s), a hall be ta	control d/or R. DS R	6 6 7 AIL. the intro COS PTS 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	40 41 42 43 44 45 46 47 48 49 50 51 52 53	prevainterv  CTII  of pathor ited on-s ipliance  Ir  kd  W  SI  N  X H  P  SS  TO  X G	lent contribuentions and cessioned, colored and no esigned, colored and no esigned, colored and colore	nuting factors of foodborn a control measures to pre- micals, and physical objection. R ≠Repeat  Proper Use of the property stored uipment and linens: property dispersive articles, property. Property  Itensils, Equipment infood-contact surfaces instructed, and used in gracilities: installed, maintact surfaces clean  Physical Factor are available, adequate stalled; property dispersive dispersi	cts into foods. violation PT: Utensils  Derly stored, drie Coperly stored, use and Vending Cleanable, proper intained, used; t  illities a pressure devices sposed , supplied, & clea acilities maintained, and clean signated areas t  Placards	ry. Pul illness S = Der d, sed leriy lest aned ise	blic He s or inj	oints R	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1

## Department of Public Health and Social Services Division of Environmental Health Page $\frac{2}{}$ of $\frac{3}{}$ Food Establishment Inspection Report ESTABLISHMENT NAME LOCATION (Address) Lot 25-1-1 TR 151; 175 Jesus Amparo St. Yigo, Guam Yeban, Paul Julius (G & G's) INSPECTION DATE PERMIT HOLDER SANITARY PERMIT NO. 05 / 29 / 2019 Yeban, Paul Julius 180001623 **TEMPERATURE OBSERVATIONS** Item/Location Temperature (° F) Item/Location Temperature (° F) BBQ Pork/Serving Line (discarded) COS 118.5 BBO Chicken/Serving Line 153 BBQ Spareribs/Serving Line 140 BBQ Pork Belly/Serving Line 140.5 Hot Dog/Serving Line 140.5 Marinated Spareribs/Cooler (cooked immediately) 50 Marinated Chicken/Cooler 40.5 Pork Kabob/Cooler 38 Packaged Hot Dog/Cooler 35.5 Cooked Rice/Red Rice Cooker 198.5 CORRECT ITEM NO. OBSERVATIONS AND CORRECTIVE ACTIONS BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. A regular inspection was conducted today and the following was observed: 2 No employee health policy in place. 6/8/19 An employee health policy shall be in place, comply with the Guam Food Code (GFC) requirements, and all employees trained on the policy to ensure proper restriction and/or exclusion of sick employees are understood and implemented. No hot water for hand wash sink; hand wash sink was blocked with a fan and a 5 gal. of water. 8 6/8/19 Adequate hand washing sinks shall be properly supplied with hot water and accessible to encourage food handlers to properly wash their hands. 33 No food thermometers provided. 6/28/19 Food thermometers shall be properly calibrated and used to ensure temperatures are actively being monitored and proper temperatures are maintained. 35 Entrance door to mobile left opened; no window screens provided at mobile service windows; 6/28/19 All outer openings shall be protected to prevent the accessibility of pests and the contamination of food and clean equipment/utensils. Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections. Person in Charge (Print and Sign) 5/29/19 Date: 5/29/19

## Department of Public Health and Social Services **Division of Environmental Health** Page $_{3}^{3}$ of $_{3}^{3}$ Food Establishment Inspection Report ESTABLISHMENT NAME LOCATION (Address) Yeban, Paul Julius (G & G's) Lot 25-1-1 TR 151; 175 Jesus Amparo St. Yigo, Guam INSPECTION DATE PERMIT HOLDER SANITARY PERMIT NO. 05 / 29 / 2019 180001623 Yeban, Paul Julius CORRECT ITEM NO. **OBSERVATIONS AND CORRECTIVE ACTIONS** BY DATE Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code. 36 Coolers with marinated meat located at the barbecue area not protected. 6/28/19 All food shall be properly protected to prevent cross-contamination from occurring. 45 No chemical test strips and sanitizers provided and used. 6/28/19 Chemical test strips shall be used to ensure sanitizing solutions are properly diluted and sanitizers shall be used to properly sanitize equipment and utensils. 47 No hot running water provided at the warewashing sink. 6/28/19 Hot running water shall be provided to ensure all equipment and utensils are properly cleaned and sanitized. 51 Trash stored in the sanitize warewash sink and a container of oil stored in rinse warewash sink; 6/28/19 No garbage receptacle with tight fitting lid provided. Adequate garbage receptacles shall be provided with tight fitting lids to ensure proper disposal app trash. Photos of violations were taken. Discussed above observation with PIC, Paul Yeban

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

ISSUED A VETTER OF WARNING AND A FOLLOW UP INSPECTION

submitted to the Director within the period of time established in the notice for correction Person in Charge (Print and Sign)

REQUEST FORM

Date: 5/29/19

Date:

5/29/19

Inspector (Print and Sign)

Rev: 11.28.16

White: DPHSS/DEH

Yellow: Food Establishment

## GOVERNMENT OF GUAM



## DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES DIPATTAMENTON SALUT PUPBLEKO YAN SETBISION SUSIAT



LOURDES A. LEON GUERRERO GOVERNOR, MAGA'HÂGA'

JOSHUA F. TENORIO LT. GOVERNOR, SIGUNDO MAGA'LÂHI LINDA UNPINGCO DENORCEY, MPH DIRECTOR

LAURENT SF DUENAS, MPH, BSN, RN

YOR, SIGUINDO MAGA LARI	DEPUTY DIRECTOR
	Date: 52919
G & G'S	
Name of Establishment	
As a result of this inspection your establishment receive	red a:
LETTER OF WARNING	21/N/AS
/ \	(Demerit/Grade Points)
written request for re-inspection to include a If we do not receive a written re-inspection	d on your establishment's inspection report, you must provide us a a description of the corrective measures that you have implemented request from you, we will conduct a follow-up inspection after ten of this notice to ensure that corrective measures have been taken.
Failure to correct violations may result in 10GCA, Chapter 21.	the closure of your establishment pursuant to section 21109(b) of
□ NOTICE OF CLOSURE	(Demerit/Grade Points)
written request for re-inspection to include a Unlike an establishment who has received written request for re-inspection is made. U may be imposed until the violation is con Environmental Health within five (5) calen	d on your establishment's inspection report, you must provide us a description of the corrective measures that you have implemented, a letter of warning, an establishment shall remain closed unless a inder 10 GCA Ch. 21 §21109(b), suspension without prior hearing preceded. You may also request a hearing to the Division of dar days of the date of this notice. When a hearing is requested ing, it shall be discretionary with the Director as to whether the paring.
We look forward to working closely with you as partiassistance, you can reach us at 735-7221 or (fax) 734-5	ners in promoting health and sanitary practices on Guam. If you need further 5556. Si Yu'us Ma'ase.
	Sincerely,  LINDA UNPINGCO DENORCEY, MPH
Issued By: EPHOTI & DWANTS	Par (eBan)  Received By:  Establishmen Representative
EPHO I V-RAMINDO	ARETA, MANGILAO, GUAM 96913-6304 v • Ph.: 1.671.735.7102 • Fax: 1.671.473.5910